

Cream Cheese Chicken Enchiladas  
Rhonda & Cody Snyder

Cody's 87 year old Grandma, Stella Page created this recipe when she spent the winters in Arizona. Cody and bull riding traveling partners would always stop in between rodeos – wash their clothes, sleep and request this wonderful dish. Now Rhonda makes it but she claims it will never be as good as Grandma Page's – she has a special touch!

3-4 Chicken Breasts (cut into strips)

Tortillas

8 oz Cream Cheese

2 Tablespoons minced red onion

2-3 dashes of Worcestershire

2- 10 oz cans of green Enchilada Sauce

1 cup shredded Cheese

Baking pan

Sauté chicken and season with your favorite seasoning

Mix cream cheese with minced red onion, Worcestershire & add to sautéed chicken

Soften tortillas in microwave (30 seconds)- make sure you take them out of the plastic bag.

Put a small layer of enchilada sauce on the bottom of the baking pan

Spread each tortillas w/green enchilada sauce & spoon the chicken and cheese mixture (about 2 tablespoons) down the center of each tortilla.

Place rolled tortillas (seam down) in baking dish

Cover and bake @ 350\* for 20 minutes.

Uncover and sprinkle with grated cheese.

Return to oven to melt cheese.

Serve with guacamole & salsa.

Serves: 4-6 people but can easily be doubled for a larger group.

